



Portland Winemakers Club

April 2023

“From The President”

Monthly Events

January 18th, 2023

Discuss plans and ideas for 2023

January 21st, 2023

Gala at Parrott Mountain Cellars

February 15th, 2023

Barrel sample tasting
Wine trading pool

March 15th, 2023

Tasting & judging, member produced Italian varietals

April 19th, 2023

speaker Sarah Linnemeyer

May 17th, 2023

Tasting & judging, member produced Bordeaux Reds

June 21st, 2023

speaker

July no meeting

July 22nd, 2023

Annual Picnic, \$10 ea. fee,
Craig & Mindy Bush

August 16th, 2023

Tasting & judging, member produced all Whites, Rose' & sparkling

September 20th, 2023

Tasting & judging, member produced other Reds & fruit wines

October 18th, 2023

Tasting & judging, member produced Pinot Noir

November 15th, 2023

Crush Talk

December 13th, 2023

Elections, Planning for Next Year

Wine related tours may be scheduled on non-meeting days.



I was in Denver last week for a few days and got to try a little bit of Colorado wine. We found a winery called Carboy Wines, it seems they have moved way beyond carboys though. The interesting thing was that they are getting a lot of grapes from Horse Heaven Hills in Washington state. They do have a vineyard in the Grand Valley, Colorado near the Utah border.

After tasting the wines, I think the wines made from the WA grapes were a bit more complex. The Colorado wines were more fruit-forward and not as balanced. Still, they were all well-made wines.

Regards, Bob Hatt



Up-coming events / Save the date

The next PWC meeting is scheduled for Wednesday, April 19th in the basement of the Aloha Grange starting at 7:00 pm. We will have speaker Sarah Linnemeyer. She works for Columbia Distributions. Sara will touch on the state of the industry, alternative format products and will bring things for us to taste. **Everyone will need to bring two glasses to this meeting.** We will also need to have a projector & screen available capable of showing a Power Point presentation.

NOTE: There will be a pot-luck table for those who wish to participate. Bring a dish to share. If you would rather not participate feel free to bring your own snacks.

NOTE: *Bring a bottle of wine to put into a trading pool. Everyone who brings a bottle draws a number to pick from the wine trading pool. Numbers get picked until the pool is empty.*

March Meeting Notes

Members present: 18

- Rob Marr
- Bill talked about possible club participation in the Winemaker Magazine Conference being held in Eugene June 1-4. Either a club tasting or volunteering to help.
- Al Glasby said members have ordered a total of 2600 pounds of grapes through the grape purchase program so far. You are reminded to get your order in soon if interested.
- Rob Marr is meeting with Greg McClellan, Co-Owner of Suzor Wines, to determine if we can get him as another speaker or if he is willing to open his tasting room to us. More to come on this.
- Bob Hatt suggested we look into re-opening the Washington County Fair wine competition.
- Rob Marr delivered 6 bottles of member wines to Parrett Mountain Cellars for shipment to the Winemaker Magazine amateur competition.

Brian Bowles then conducted our tasting for the evening “Italian Varietals”

2023 PWC - Italian varietals									
#	Name	Year	Gold	Silver	Bronze	None	Total Score	Medal Score	Medal
1	Jeremiah Deines	2022 Barbera	0	9	9	0	27	1.50	Silver
2	Jim Molnar	2019 Sangiovese	0	3	14	1	20	1.11	Bronze
3	Bob Hatt	2020 Nebbiolo	1	10	7	0	30	1.67	Silver
4	Bob Hatt	2019 Sangiovese	1	12	17	1	44	2.44	Silver
5	Mike Sicard	2021 Super Tuscan	3	9	6	0	33	1.83	Silver
6	Ken & Barb Stinger	2020 Nebbiolo	14	3	1	4	49	2.72	Gold
7	Rob Marr	2020 Nebbiolo	5	11	1	1	38	2.11	Silver
8	Paul Boyechco	2016 Nebbiolo	0	2	11	5	15	0.83	Bronze

- Please visit the PWC website: portlandwinemakersclub.com where there are Newsletters archived back to 2007.

- Also visit our public group Facebook page: “Portland Winemakers Club” [facebook.com](https://www.facebook.com/portlandwinemakersclub) Give it a look, join the discussions and enter some posts of your own. There are 33 members in the group so far.



Bâtonnage Winemaking Techniques

Written by Daniel Pambianchi



You want to add extra body and mouthfeel to your wines, or perhaps enhance those buttery or yeasty aromas and flavors in your barrel-fermented Chardonnay? Or maybe even round out those sharp tannins in young reds? Then you may want to consider lees stirring, or what the French call *bâtonnage*, the technique of stirring dead wine yeast cells with a “stick.”

Lees stirring is commonly practiced in making rich, full-bodied, oak barrel-fermented whites, particularly Chardonnay, as well as in *sur-lie*-style Melon de Bourgogne-based wines of

Muscadet de Sèvre et Maine in the Loire Valley; in reds, it can be used to soften tannins and stabilize color. Lees stirring also improves colloidal and cold stability, thereby reducing the risk of hazing and tartaric salt crystallization. It can also be used to enhance lactic acid bacteria growth where malolactic fermentation (MLF) is desired. What’s not to like about lees stirring?

But the technique can prove disappointing and even disastrous if not performed properly and in a timely fashion.

Here we will look at the underlying physical chemistry and biochemistry of *Saccharomyces cerevisiae* yeast cells and the chemistry of lees stirring, and techniques to make superb wines and avoid pitfalls. Understanding the difference between gross lees and fine lees is critical in the application of lees stirring techniques, and in winemaking in general.

Yeast autolysis

At the end of alcoholic fermentation — once yeast cells complete their metabolic cycle, run out of nutrients and die, dead yeast cells, or lees, form a sediment layer at the bottom of the fermentation vessel. If left to interact with the wine, the yeasts’ own digestive enzymes will break the dead yeast cells down, in what is referred to as yeast autolysis. This causes the degradation of cell macromolecules and release of breakdown by-products into the wine. The most important by-products in the context of lees stirring include mannoproteins, glucans (more specifically, $\beta\beta$ -glucans, but that’s not really relevant for our purpose here), and chitin.

Mannoproteins are complex proteins consisting mainly of mannose sugar groups, but they may also contain a few glucose groups. Unlike other haze-forming proteins found in grape must and wine, mannoproteins actually enhance protein and tartrate stabilization. Exogenous mannoproteins are also available for use as yeast nutrient additives.

β -glucans are long polysaccharide chains consisting of glucose groups only. Cellulose, the major structural compound of wood and plants, is an example of a glucan. Chitin is also a long-chain polysaccharide and a major structural component of the shells of crustaceans. Chitin is used to manufacture chitosan, a common wine fining agent.

β -glucans are highly insoluble and can therefore cause clarification problems, as they can be particularly difficult to remove. They are not easily fined by fining agents nor do they flocculate easily, so they tend to clog up filter pads, particularly at cellar or warmer temperatures. Exogenous β -glucanase and glucosidase enzymes can be used to hydrolyze β -glucans into their glucose monomers to alleviate such processing problems.

In terms of aromas and flavors, yeast autolysis imparts yeasty notes, and nuances of sourdough, baguette, mushroom, or truffle. Yeast autolysis is the underlying reaction so critical in Champagne and other traditional-method sparkling wine production where the wines are characteristically “yeasty.”

Gross lees vs. fine lees

The quality and desirability of lees depend on the size of the lees, usually divided into gross and fine lees — lees stirring involves fine lees only.

Gross lees are not desirable and must be eliminated quickly as they can contribute to the production of volatile sulfur compounds (VSCs), namely hydrogen sulfide (H₂S), which can impart an unpleasant smell of rotten eggs. These lees also contain a myriad of other heavy solids such as pulp and grape skin fragments that may contain sulfur from vineyard spraying and exacerbate VSC production. H₂S can form in as little as a week, or even less depending on various factors such as the volume of gross lees, the amount of sulfur on grapes, the extent of maceration, and fermentation temperature.

Gross lees are defined as being greater than 100 μ m (micrometers) in size (many times larger than a single *S. cerevisiae* cell, which is typically 5-10 μ m) and which sediment within the first 24 hours after processing (e.g. racking). Just to put this into perspective, a coarse filter pad (e.g. #1) is typically rated 5-8 μ m.

At the end of fermentation is when a wine is at its highest risk of developing VSCs, hence why it is important to aerate gross lees-laden red wines, particularly where extended post-ferment maceration is practiced. You have to be particularly vigilant in racking wine off the gross lees in a timely fashion as the wine develops a VSC gradient from the bottom of the vessel towards the top, so you may not detect H₂S if you take a wine sample from the top of the vessel to smell. Always try to take a sample from as close to the bottom of the vessel as possible. A professional wine thief is ideal for carboys.

Gross lees continue to drop sediment well after the end of fermentation and right through into the maturation phase, however, the much smaller volumes are of no concern as these are progressively removed with every racking.

Fine lees are “purer” as they are to a large extent free of larger particles and compounds that may cause VSCs. Fine lees range between one and several tens of μ m in size and remain suspended after 24 hours of processing. The small amounts of mannoproteins and β -glucans released when the lees are stirred allow for graceful interactions in wine compounds to add body and a creamier mouthfeel.

In traditional-method sparkling wine production, the lees are not removed until the disgorgement step, yet no VSCs are produced, at least not in typical maturation periods, some of which can last many years. Yeast autolysis here produces fine lees and the hostile high-pressure environment slows down all those biochemical and chemical reactions.

Stirring the lees

An effective lees stirring regimen depends on the volume of lees created and left in contact with the wine, the length of contact (i.e. aging), and the frequency of stirring. As a first step, stir the entire wine volume in the vessel before the gross-lees racking operation to get all the lees back into suspension. After 4-8 hours, the gross lees will have precipitated while the fine lees remain in suspension, and then rack the wine. The gross lees precipitation duration will depend on the volume and shape of the vessel.

Following the gross lees racking, stir the fine lees using a 2-paddle stirring rod or a traditional bâtonnage cane once a day initially and then progressively reduce to two or three times per week, then to once a week. The stirring period can last several weeks or months during the aging period to a maximum of 12 months until you achieve your desired style. Similarly, adjust the stirring frequency based on your desired style—this will come with experience. But remember, you must stir the wine and get all the lees into suspension, otherwise, it is still at risk of developing VSCs. Stir gently to minimize oxygen uptake and foaming (remember that there is still considerable carbon dioxide in wine at the end of alcoholic fermentation).

At the end of the lees stirring period, let the wine settle for a week or more (depending on vessel volume and shape), rack, fine, and/or filter. Filtration should be performed progressively down to a fine grade, i.e. at least 0.5 μm . This means that the fine lees must be given a chance to precipitate completely (naturally or by using a fining agent) before filtering.

Other benefits

Though only speculation at this stage of research, it is believed that aging wine on the lees can help maintain the concentration of glutathione, or GSH, a naturally occurring compound in grapes that possesses strong antioxidant owing to its very high redox power. GSH is particularly important during crushing and pre-fermentation processing where it reverts brown-colored oxidized phenolics, or quinones, back to their colorless forms. As yeast can contain up to 1% (dry weight) GSH, some of which is utilized during fermentation, post-fermentation GSH concentration can increase or decrease depending on the yeast strain, the extent of yeast autolysis, and the grape varietal at hand.

Aging on the lees in conjunction with exogenous glucanase enzymes and a proper stirring regimen can be used to reduce the astringency imparted by harsh tannins. Mannoprotein–tannin interactions can then impact red wine color and stability owing to the reduced tannin (proanthocyanin) content available to interact with anthocyanins. But this may also mean softer tannins, particularly in barrel-aged wines where yeast mannoproteins bind with oak tannins (ellagitannins).

But unlike proteins, mannoproteins do not cause protein instabilities and haze; in fact, mannoproteins act as protective colloids against haze formation. It has been shown that mannoproteins from aging on the lees have a much greater ability to reduce turbidity than a simple bentonite treatment following alcoholic fermentation, and to have similar effects as adding mannoproteins following alcoholic fermentation with both requiring much less bentonite. Bentonite should only be added following the sur-lie treatment to avoid stirring it back into suspension at every stir.

A novel application

Quite interestingly, French enologists Valérie Lavigne-Cruège and Denis Dubourdieu have proposed a very effective method to deal with post-alcoholic fermentation VSCs, namely, H₂S, methanethiol, and ethanethiol in white wines aging on the lees in oak barrels. Methanethiol can impart unpleasant and repulsive smells of putrid feces, cooked or rotten cabbage, and burnt rubber while ethanethiol is responsible for onion, natural gas, burnt match, and skunky smells — certainly not good compounds to have in your wine.

Lavigne-Cruège and Dubourdieu demonstrated that simple racking and aeration are not sufficient to eliminate such unpleasant odors. Rather, they propose a racking with aeration and temporary removal of the lees. The lees left behind in the barrel are stirred frequently over a 48-hour period and then re-introduced into the wine.

The enologists demonstrated a marked decrease in H₂S, though comparable to a double racking with aeration treatment, but a complete elimination of methanethiol and ethanethiol. This suggests that mannoproteins are able to absorb certain VSCs. What was also interesting is that the lees stopped producing VSCs once re-introduced into the wine.

And for the health conscious

Stirring the lees has been shown to cause nearly the entire vitamin content to be re-introduced into the wine. There's something to drink too. Cheers!

Humans First Started Growing Wine Grapes 11,000 Years Ago, a New Study Shows

Thank your prehistoric ancestors for that glass of Cabernet. When you drink a glass of your favorite red or white, you may not always think about the processes that brought the wine to you in that moment. And not just the winemaking that went into that particular bottle, but the long, long history of turning grapes into alcohol.



That journey began about 11,000 years ago, according to a new study reported on by *The Washington Post*. In a paper published Thursday in the journal *Science*, a global cohort of researchers trace the domestication of grapevines all the way back to prehistory, eventually leading to the earliest-known winemaking 8,000 years ago.

“The grapevine was probably the first fruit crop domesticated by humans,” Wei Chen, a senior author of the paper and an evolutionary biologist, said in a media briefing.

Using genomic analysis, the researchers found that domestication actually happened twice, on two different lineages of wild grapes: One example occurred in the Caucasus region, while the other happened in western Asia. The authors believe that the Caucasus grapevines developed into those chosen for their winemaking potential, while those in western Asia were used as a food source. Eventually, the latter grapes were mixed with wild ones to create the wine-producing grapes found in western Asia and Europe, including regions in the Mediterranean well known for their wine.

While there are several different species of grapevine, just one is used for creating the vino you find yourself drinking at home or in a restaurant: *Vitis vinifera*. Popular grapes like Merlot, Cabernet Sauvignon and Pinot Noir are all varieties of that species. Wild grapes with an ancient lineage also still exist, but they tend to be smaller and more bitter. However, they're valuable today thanks to their ability to withstand diseases and climate change.

"These wild grapes and these very old varieties still have these resilience genes, which we will need to render the grape resistance against the challenge of climate change," Peter Nick, a co-author on the study and a plant biologist, told the *Post*.

While the new research provides a look into how prehistoric humans developed agricultural practices, it doesn't give a definitive answer as to when people actually started fermenting grapes to make wine. But you most certainly have our early ancestors to thank for your oenophile tendencies.



Editor: An article describing common wine flaws. Written in non-technical terms. submitted by member Al Glasby.

The 5 Most Common Wine Flaws and How to Spot Them

Knowing how to detect cork taint or Brettanomyces can get a bad bottle replaced.

By Mike Desimone and Jeff Jensen



While there is nothing more sublime than opening a highly anticipated bottle of wine and enjoying the liquid treasure within, there are few things more disappointing than finding out that a bottle you have purchased is simply undrinkable. If you have bought a bottle from a shop or at a restaurant and it is flawed, you can ask for a replacement, but it helps if you can explain what is wrong with the bottle. Just because you don't like the wine or it is not what you expected is not a sufficient reason; there actually should be a problem with the wine in order to request an exchange.

Flaws are one of the reasons we look at wine in the glass and smell it before taking the first sip. Besides making a sensory imprint of the color, clarity and aroma prior to drinking, these steps help us to detect any defects that may be present. That said, none of these conditions is harmful and there is no ill effect other than an unpleasant taste in your mouth.

Practice makes perfect and attending wine tastings can help to sharpen your nose and palate. If you are at a tasting and the host states that a bottle is flawed in some way,

feel free to ask if you can smell it. This is a good way to improve your skills without being let down by a bottle you have spent money on. Meanwhile, here are five common wine flaws and how to identify them.



Cork Taint

When a wine is described as corked, the culprit is something known as cork taint. Caused by a compound commonly called TCA or more formally known as 2,4,6-trichloroanisole, it suppresses the flavors in wine and causes a moldy smell and off flavors. TCA primarily lives on cork, but it can also

thrive on wood barrels and pallets in a winery, so it is possible (but highly improbable) that a wine bottled under screw cap could be affected by TCA. It is estimated that 3 percent of wine bottled under cork is affected by TCA, so if you open bottles frequently there is a good chance you will come across several in the course of a year.

Master sommelier Dana Gaiser, Fine Wine Manager for Domaine & Estates with Southern Glazers Wine and Spirits of New York, describes cork taint this way: “The primary aromatics one will find in a TCA-affected wine is wet, musty cardboard, while classic aromatics of the wine tend to be muted. On the palate, the fruit flavors tend to be muted and the finish will be shorter than typical of a clean wine.”

Volatile Acidity

Often called by its initials, VA, volatile acidity results when bacterial spoilage creates a large amount of acetic acid, a vinegar-like compound, in wine. This can happen if moldy or rotted grapes make it through the sorting line, or if grapes come in contact with dirty surfaces during winemaking.

Mary Ewing-Mulligan, Master of Wine and president of International Wine Center, told *Robb Report*, “I used to find volatile acidity in wines much more often than I do now, because wines today are generally cleanly made. Many people encounter excessive VA as a smell, essentially the sharp smell of vinegar or nail polish remover. In my case, the finish of the wine confirms the flaw, when the acetic acid of the wine meets my throat in an unpleasant, sharp impression.”

Oxidation

Oxidation is the result of the natural air exchange through the cork in a closed bottle of wine, which happens gradually over time. It can also occur within hours or overnight in a bottle that has been opened and then stored unclosed or just re-capped with a cork rather than a device that would have prevented contact with air. This is likely to happen with wine that is poured by the glass in a restaurant.

Oxidation in a sealed wine is expected in older vintages, although wines that have been properly stored at cool temperature with controlled humidity will exhibit less of an effect. Some styles of wine such as Sherry and Madeira are purposely made in an oxidative style that gives them pleasant nut flavors. If you have ordered this style of wine or an old vintage, oxidized aromas and flavors are par for the course. Feel free to request a taste before committing to a pricey glass in a restaurant or wine bar, especially if you don't see evidence of a wine preservation system on hand.

Kristin Mauritz, former beverage director at Del Frisco's Grille in New York who now works in fine wine sales for Signature with Southern Glazers of New York, explained,

“Oxidized wine shows aromas of fruit that has started going bad and gotten mushy and brown. On the palate all of the fruit notes lean towards those same browning notes. The wines also tend towards nutty, even toffee-like aroma and flavors. Oxidation also shows in the color of the wine, with whites going from yellow to gold to even brown and reds going from red to orange or brown.”

Brettanomyces

Often shortened to just “brett,” *Brettanomyces* is a type of yeast that can live in the air or on grapes themselves and grows all over wineries, including on barrels, walls and other surfaces. There is debate among wine experts as to whether brett is technically a flaw, as the odors and flavors it imparts to wine, especially in small amounts, are part of the desirable secondary characteristics that some wine lovers seek out. Some classic regions such as Bordeaux and Rioja are known for the leathery, earthy aromas and flavors of brett; its presence or absence is often the dividing line between “traditional” and “modern” producers in both regions.



Robin Kelley O’Connor, a sommelier and a familiar face at wine festivals and private events around the country, is the former Bordeaux trade liaison to the United States. He describes the effect of *Brettanomyces* as having “. . . a mushroom-like, what I call ‘burnt offering’ smell, almost as if you had burned bacon. But when it’s over the top, the smell can be overwhelmingly unpleasant—a foul, dirty dishrag smell. You can equate it to body odor.” One of the goals of a sommelier, O’Connor added, “Is to try to figure out your client’s tastes. If they are looking for a young, vibrant red they may not like an older Rioja or Bordeaux.” It’s important to know your own tastes as well and inquire as to whether a wine you are ordering may contain unpleasant levels of *Brettanomyces*, especially in an older bottle from a classic region.

Secondary Fermentation

This is exactly what it sounds like; wine is made through the process of fermentation, and if it ferments again in the bottle, secondary fermentation has happened. In the case of sparkling wine, where secondary fermentation occurs under controlled conditions, this is an expected and desired outcome. However, if all the sugar has not been digested and converted to alcohol prior to bottling, unexpected additional fermentation can take place.

Heidi Turzyn, former wine director of Gotham Bar & Grill who is the co-owner of Beaupierre Wine & Spirits in New York City, recommends paying attention when the wine is opened: “You will see some fizz or hear the sound when opening still wine.” The next step to spotting secondary fermentation is the first step of wine tasting: Sight. Look at the wine in the glass, which should be clear and free of bubbles. Turzyn pointed out, “There are different intensities to bubbles when this re-fermentation occurs, but you will know if the wine has a small amount of clear bubbles.” The exception to this is in a natural wine, especially one made with low sulfites or none at all. This type of wine could be slightly cloudy and may also have a small amount of re-fermentation, which would cause a touch of effervescence. If this is the case, Turzyn recommends placing the wine in a decanter to allow the bubbles to dissipate and let any unpleasant odors blow off.

Reference Library

Here is a list of hobby winemaking manuals and other materials in the Secretary's file. They are available for downloading by e-mail or via an internet transfer service. Some are downloadable from the source such as Scott Lab. All are PDF format, e-mail Ken Stinger at kbstinger@frontier.com

- Scott Lab 2022 Winemaking Handbook – 6 mb - 135 pages
- Scott Lab 2022 Cider Handbook – 2.1 mb - 75 pages
- Scott Lab 2018-2019 Sparkling Handbook - 8 mb - 58 pages
- Scott Lab 2022 Craft Distilling Handbook – 5.2 mb - 26 pages
- Anchor 2021 – 2022 Enology Harvest Guide 15.7 mb - 16 pages
- A guide to Fining Wine, WA State University - 314 kb - 10 pages
- Barrel Care Procedures - 100 kb - 2 pages
- Enartis Handbook - 4.8 mb - 108 pages
- A Review Of Méthode Champenoise Production - 570 kb – 69 pages
- Sacramento Winemakers Winemaking Manual - 300 kb - 34 pages
- Sparkling Wine brief instructions - 20 kb - 3 pages
- The Home Winemakers Manual - Lum Eisenman - 14 mb - 178 pages
- MoreWine Guide to red winemaking - 1 mb - 74 pages
- MoreWine Guide to white Winemaking - 985 kb - 92 pages
- MoreWine Yeast and grape pairing - 258 kb - 9 pages
- Wine Flavors, Faults & Taints – 600 kb, 11 pages
- Daniel Pambianchi wine calculator set – 13.5 mb, 10 calculators
- Wine flavors, faults and taints - 88 kb, 11 pages

Boy aged 4: Dad, I've decided to get married.
Dad: Wonderful; do you have a girl in mind?
Boy: Yes... grandma! She said she loves me, I love her, too....and she's the best cook & story teller in the whole world!!
Dad: That's nice, but we have a small problem there!!
Boy: What problem?!!
Dad: She happens to be my mother. How can you marry my mother!!
Boy: Why not?! You married mine!!!!



Portland Winemakers Club

Leadership Team – 2023

President: **Bob Hatt**

bobhatt2000@yahoo.com

- Establish the leadership team
 - Assure that objectives for the year are met
 - Set up agenda and run the meetings

Treasurer: **Barb Thomson / Jim Ourada**

bt.grapevine@frontier.com
jmourada57@gmail.com

- Collect dues and fees, update membership list with secretary.
- Pay bills

Secretary: **Ken Stinger**

kbstinger@frontier.com

- Communicate regularly about club activities and issues
- Monthly newsletter
- Keep updated list of members, name tags and other data

Chair of Education / Speakers: **Rob Marr**

mdbmarr@live.com

- Arrange for speakers & educational content for our meetings

Chair for Tastings: **Brian Bowles / Jolie Bowles**

bowles97229@gmail.com
jolie97229@yahoo.com

- Conduct club tastings
- Review and improve club tasting procedures

Chair of Winery / Vineyard Tours: **Andy Mocny.**

acmocny@gmail.com

- Select wineries, vineyards etc. to visit
- Arrange tours
- Cover logistics (food and money)

Chair of Group Purchases: **Al Glasby / Bob Thoenen**

alglasby@gmail.com
bobthoenen@yahoo.com

- Grape purchases, Makes the arrangements to purchase, collect, and distribute
- Supplies – These should be passed to the President or Secretary for distribution.

Chair of Competitions: **Rob Marr**

mdbmarr@live.com

- Encourage club participation in all amateur competitions available. Make information known through Newsletter, e-mail and Facebook.

Chairs for Social Events: **Mindy Bush / Marilyn Brown**

mindybush@hotmail.com
brown.marilynjean@gmail.com

- Gala / Picnic / parties

Web Design Editor: **Barb Thomson**

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<http://portlandwinemakersclub.com/>